

## DESSERTS

*Crafted by our pastry chef, Jennifer Enyart,  
using local and seasonal ingredients.*

**Sundae “Pajarete”** | Boozy goats milk-coffee  
ice cream, toasted marshmallow, chocolate  
shortbread crumble, rum-chocolate sauce 15

**Orange-Vanilla Tres Leches** | Tender cake  
infused with classic 3 milks (*whole,  
evaporated, condensed*), Mascarpone  
frosting, vanilla-poached Bosc pears,  
orange apricot chamoy 13

\*\*\* EXPERIENCES \*\*\*

### CHEF’S

**5 Courses** | The perfect variety of food  
from our main menu + surprises curated by  
chef Jackie Hernandez 60  
pp

### BAR SÓTANO

**5 Courses + 5 cocktails** | The perfect  
variety of food from our main menu +  
cocktails curated by chef Jackie Hernandez  
and beverage director Juilanna Arquilla 100

*Cocktails could be exchanged with agave pairings  
guided by our beverage director, Julianna  
Arquilla* pp

## MARISCOS

## ESPECIALES

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**Fresh-Shucked Oysters\*** | Sótano’s “Wake the  
Dead” Salsa & Jackie’s Secret Hot Sauce 4.5ea

**“Michelada” Oysters\*** | Fresh-shucked  
oysters with michelada flavors (*tomato,  
lime, hot sauce, Worcestershire*) 4.5ea

**Sótano Luxury Oysters\*** | Oysters topped  
with albacore tuna ceviche, ossetra caviar 10ea

**Sótano Ceviche\*** | British Columbian  
albacore, tomato, serrano, cilantro,  
toasted sesame, sotol 19

**Aguachile de Guava\*** | Sashimi-style  
barramundi, tangy guava-habanero broth,  
avocado, poached guava, red onion 18

**Tlayudita de Atun\*** | Oaxaca corn tostada,  
big eye tuna torched with chipotle mayo,  
finger lime, avocado, green onion 17

\* These items are served, undercooked, cooked to order, or contain undercooked ingredients.  
Consuming raw or undercooked animal products may increase your risk of foodborne illness, especially  
if you have medical conditions.

## S M A L L

## P L A T E S...

|                                                                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Oaxacan Drinking Snacks</b>   Oaxacan peanuts, avocado dip, chile mixe salsa, roasted chapulines, crispy Oaxacan tlayudas                                                  | 16 |
| <b>Spicy Brown-Butter Pumpkin Dip</b>   Roasted pumpkin, caramelized pumpkinseeds, morita chiles, brown butter, crema, Ever Crisp apples ( <i>infused with mezcal</i> )       | 16 |
| <b>Roasted Bone Marrow</b>   Salsa macha, grilled bolillo bread + mezcal luge \$9                                                                                             | 22 |
| <b>Taco Arabe</b>   Slow-cooked local lamb, chipotle salsa, jocoque, crispy cheese, cucumber, flour tortilla                                                                  | 10 |
| <b>Taco Dorado, Aguachile</b>   Crispy potato taco ( <i>añejo cheese</i> ), shrimp aguachile ( <i>lime, green chile, cilantro</i> ), avocado, red onion                       | 16 |
| <b>Crab Quesabirria</b>   Crispy, red-chile tortillas filled with savory Maryland blue crab & artisan Jack. Red chile-blue crab broth for dipping ( <i>2 pieces</i> )         | 19 |
| <b>Black Mole Gorditas</b>   Fresh-baked heirloom masa gorditas, filling of local spinach, goat cheese & black mole. Crispy carrot strings & añejo cheese                     | 19 |
| <b>Quesadillas de Hongo</b>   Melty cheese ( <i>artisan jack cheese, Oaxacan quesillo</i> ), grilled mushroom-poblano filling, avocado tomatillo salsa with black huitlacoche | 14 |

## L A R G E

## P L A T E S.....

|                                                                                                                                                                                                                                                |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>The Salad</b>   Artisan greens, poblano chile dressing, cerveza- battered onion rings, Maytag blue cheese, local Ever Crisp apples, toasted pecans                                                                                          | 17 |
| <b>Pamburguesa*</b>   Half-pound 28-day dry aged Slagel Farm beef burger, papas & chorizo, Hooks cheddar, thin-sliced Napa cabbage, red chile-bun. Yucca fries, tomato jam, cilantro crema                                                     | 23 |
| <b>Chicharrón de Pulpo</b>   Crispy-tender Spanish octopus tossed with homemade XO salsa macha, crispy potatoes, avocado mash, marinated tomatillo                                                                                             | 34 |
| <b>Pollo Rostizado</b>   Garlic-marinated Miller Farm chicken ( <i>cold smoked, then roasted</i> ), Mexican chili crisp ( <i>arbol, garlic, soy, sesame</i> ), creamy butternut-plantain mash                                                  | 38 |
| <b>Carne Asada, Tuétano, Esquites*</b>   Grilled Creekstone flank steak, bone-marrow salsa macha ( <i>sesame, cashew, mulato &amp; pequín chiles, sherry vinegar</i> ), local corn esquites fritos ( <i>epazote, chiltepin, añejo cheese</i> ) | 40 |
| <b>Mexican Paella*</b>   Key West pink shrimp, local Amish chicken thighs, red chile adobo, poblano, tomato, peas, avocado, chicken chicharron                                                                                                 | 39 |

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